

RULIANO

PEREX SUCTUM

Product name: RULIANO DIVINUS

1. Product name /type of process	Matured, dry-Cured DIVINUS Product category: dry-cured culatta obtained from matured, unground meat Process category: salted, and matured raw meat														
2. Main chemical-physical characteristics of the product (aw, pH, preservatives etc.)	$a_w < 0.92$ $5.76 < \text{pH} < 6.02$ NaCl 4.2 - 6.0 (at the 12 th month) Moisture: 59 - 63.5% Proteolysis 24 - 31% No preservatives, no colours, no additives Nutrition Facts (100 grams) <table border="1" data-bbox="515 719 1310 1010"> <tr> <td>Energy Value</td> <td>282 kcal / 1190 kJ</td> </tr> <tr> <td>Fat</td> <td>17.5 g</td> </tr> <tr> <td>of which saturates</td> <td>6.9 g</td> </tr> <tr> <td>Carbohydrate</td> <td>< 0.4 g</td> </tr> <tr> <td>of which sugars</td> <td>< 0.1 g</td> </tr> <tr> <td>Protein</td> <td>31.39 g</td> </tr> <tr> <td>Salt</td> <td>3.22 g</td> </tr> </table> <i>Escherichia coli</i> < 50 cfu/gr <i>Staphylococcus aureus</i> < 1*10 ² cfu/gr <i>Salmonella</i> spp. Absent <i>Listeria monocytogenes</i> Absent	Energy Value	282 kcal / 1190 kJ	Fat	17.5 g	of which saturates	6.9 g	Carbohydrate	< 0.4 g	of which sugars	< 0.1 g	Protein	31.39 g	Salt	3.22 g
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3. Ingredients	Pork leg of Italian origin; dried sea salt Processing aids: smear Allergens and GMO's absent														
4. How to use	To be consumed as is and it is intended for large consumption. No restrictions to consumption exist, except for allergies or intolerances to any ingredient contained in the product.														
5. Packaging	Bone in: in carton boxes. Boneless: vacuum packed.														
6. Shelf life	Boneless: 12 months.														
7. Instructions on the label	Date of minimum durability, batch, producer number, ingredients.														
8. Special checks on transportation and distribution	Bone in: keep in a dry and cool place. Boneless: keep refrigerated at min.+3°C max.+7°C.														